

# Retail Food Establishments: Delayed Implementation

*Regulation 61-25: Retail Food Establishments*



[www.scdhec.gov/food](http://www.scdhec.gov/food)

## Five Key Risk Factors

*repeatedly identified in  
foodborne illness outbreaks:*

1. Improper Holding Temps
2. Inadequate Cooking
3. Contaminated Equipment
4. Food from Unsafe Sources
5. Poor Personal Hygiene

*All 5 of these risk factors are  
addressed on this sheet.*

## Regulation 61-25

*Citation 8-701.11*

Three items have delayed  
implementation dates:

- (A)  
Holding temperatures
- (B)  
Date Marking
- (C)  
Food Protection Manager  
Certification

## Public Health Reasons

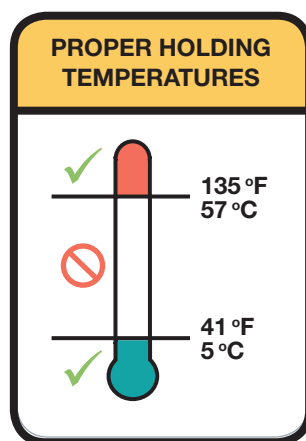
The adjusted holding  
temperatures and the addition  
of a date marking requirement  
provide barriers to the growth of  
*Listeria monocytogenes*. Food  
protection manager certification  
improves the awareness  
and education of a facility's  
management and staff.



**Delayed Implementation Date:  
June 27, 2016**



### (A) Holding Temperatures



The holding temperatures of 45°F & 130°F shall remain the respective maximum cold and minimum hot holding temperatures for Time/Temperature Control for Safety (TCS) foods until two years from the effective date of the regulation. On June 27, 2016, the maximum cold and minimum hot holding temperature will respectively be 41°F & 135°F.

*See 3-501.16*

### (B) Date Marking



Date marking of TCS foods will  
not be required until the delayed  
implementation date of June 27,  
2016.

Date marking involves the clear  
marking of any food item that is to  
be prepared and held for more than  
a 24 hour period.

*See 3-501.17*

### (C) Food Protection Manager Certification



After the delayed implementation  
date of June 27, 2016, at least one  
employee that has supervisory and  
management responsibility shall be  
a certified food protection manager.  
This certification shall be obtained  
from a Conference for Food  
Protection recognized accrediting  
program.

*See 2-102.11 & 2.102.20*



**Please see fact sheets at  
[www.scdhec.gov/food](http://www.scdhec.gov/food)  
for more information.**